

## GAS FRYERS **EBSGF**

### Features

- ◆ Stainless steel tank provides durability for high production output
- ◆ Fully assembled flue
- ◆ 1.25" full port drain valve for fast draining
- ◆ Cabinet features stainless steel front door and sides
- ◆ Millivolt thermostat, 200°F - 400°F
- ◆ High-temperature safety limit switch
- ◆ Thermo-safety pilot w/ built-in regulator
- ◆ Separate manual gas shutoffs
- ◆ Heavy-duty cast iron burners
- ◆ Tubes constructed of heavy gauge metal
- ◆ Heavy gauge deflector system providing a quicker recovery time
- ◆ 2 heavy nickel plated baskets
- ◆ Unique stainless steel crumb screen w/ handles
- ◆ 6" adjustable chrome-plated legs

### Options

- ◆ Optional casters available (brake only)
- ◆ Casters available in 3.5" or 4"



EBSGF-40L

### Gas Fryers that Yield Crispy Perfection

The **EBSGF Gas Fryers** are indispensable kitchen workhorses in the vibrant and fast-paced world of restaurants, bringing the sizzle and crunch that patrons crave. Designed for efficiency and precision, these fryers offer chefs a powerful tool to achieve perfectly fried delights. With the rapid and responsive heating capabilities of gas, chefs can quickly bring oil to the optimal temperature, ensuring that foods emerge crispy and golden.

The versatility of the **EBSGF Gas Fryers** accommodates a wide range of menu items, from classic fries and crispy chicken to tempura and seafood delicacies. Their large capacity and durable construction make them ideal for high-volume restaurant kitchens where speed and consistency are paramount. Gas fryers not only contribute to the efficiency of food preparation but also play a crucial role in defining the delectable offerings that keep diners coming back for more.

# Technical Data

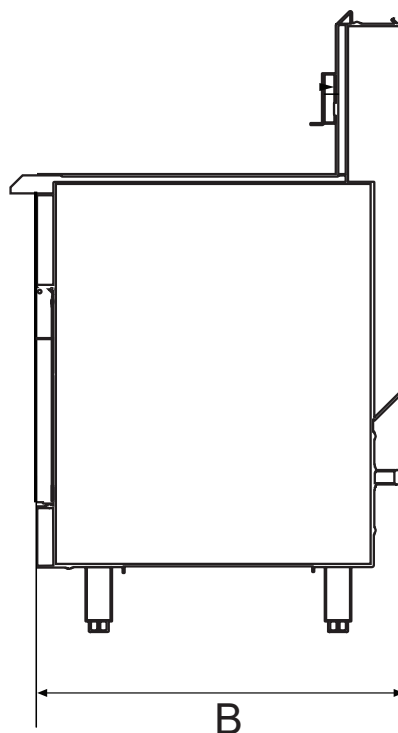
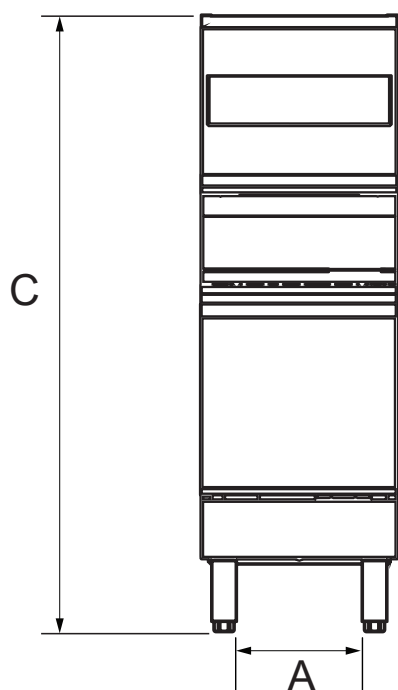
## GAS FRYERS EBSGF

Model	Overall Dimensions			Net Wt	Fuel Type	Tank Capacity	Temperature Range	Thermal Power
	WIDTH (A)	DEPTH (B)	HEIGHT (C)					
	in	in	in	lbs		lbs	°F	BTU/hr
<b>3 TUBE</b>								
EBSGF-40N	16.0	33.0	48.4	150	Natural Gas	40	200 - 400	90,000
EBSGF-40L	16.0	33.0	48.4	150	Liquified Petroleum	40	200 - 400	90,000
<b>4 TUBE</b>								
EBSGF-50N	16.0	33.0	48.4	183	Natural Gas	50	200 - 400	120,000
EBSGF-50L	16.0	33.0	48.4	183	Liquified Petroleum	50	200 - 400	120,000
<b>5 TUBE</b>								
EBSGF-70N	20.0	33.7	48.4	209	Natural Gas	75	200 - 400	150,000
EBSGF-70L	20.0	33.7	48.4	209	Liquified Petroleum	75	200 - 400	150,000



Front View

Side View



OPTIONAL CASTERS

### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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